

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

HOMEMAKERS' CHAT

FOR BROADCAST USE ONLY

U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "A Good Egg Made Better"...Information from the poultry specialists of the United States Department of Agriculture.

ooooOoooo

Eggs "isn't" eggs any more than pigs is pigs. There are good eggs and better eggs and bad eggs. Right now, we take the big fresh ones where we can find them and thank our lucky stars they're top quality. But in this age of specialization, top quality may well become an accepted fact...and poultrymen can go on to higher things...like offering us eggs with special features.

At the Agricultural Research Center, Beltsville, Md., poultry specialists of the United States Department of Agriculture have developed several strains of chickens that lay eggs outstanding for certain characteristics.

One strain, for example, produces eggs with an unusually large percent of thick white. The homemaker, catering to her husband's taste for "once-over-lights" or "sunny-side-ups", may call for these in the future. The large thick white holds its shape and keeps the yolk in center better than ordinary egg whites do. So they're what the cook ordered for poaching and frying.

The eggs of another strain have practically no blood spots in them. This feature should make the eggs popular with homemakers who're inclined to be perfectionists when it comes to their cooking.

A third strain has produced eggs that...while they won't bounce...will withstand a lot more rough treatment than our plain old 1945 eggs stand. The shells are thicker, less porous and stronger. It may not mean a lot to the homemaker unless she belongs to the school that habitually breaks eggs instead of dishes...but dealers will welcome this tough shell with great joy.

Then a fourth line of chickens has been bred to lay eggs with amazing keeping qualities. These eggs will hold table quality for two weeks at a one hundred degree Fahrenheit temperature. Of course, they have to be infertile, since that's close to hatching temperature.

Yes....when poultrymen start breeding these lines of chickens for egg production, it'll be the grocer's cue to move in on waitresses' favorite line. Because then, they, too, can ask..."And how will you have your eggs?"

(8-15-45)

##

